

WAVE 6-30-83

Community health series

ANEMIA

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In general, the anemic patient complains of easy fatigability and shortness of breath on exertion. Faintness, vertigo, palpitation (rapid pulse), headache, pallor, low blood pressure and slight

fever are all signs and symptoms of anemia. When anemia develops slowly in a patient who is not otherwise severely ill, it may develop without producing any discomfort or physical signs as long as the patient is at rest.

There are many reasons why people develop anemia. The best way to test for it, is a blood test. Wasatch County Hospital, through the "Community Health Series", is offering free tests for anemia. A finger prick, to obtain a blood sample, will be required of all participants. Testing will be done immediately and results will be given to participants. Community members of all ages are invited to attend. Anemia testing will be conducted at the Hospital Labor-

atory (in the E.R. entrance), on July 13th from 8:30 a.m. to 12 noon. For more information contact Kim Hoover or Steve Bryner in the Hospital Laboratory, 654-2500, ext:253.

PREGNANCY TESTING

Pregnancy testing, as part of the "Community Health Series" at Wasatch County Hospital, is being offered free of charge beginning July 13th. This service will only be available on the second Wednesday of each month until the end of 1983. You must be married or at least 18 years of age to participate in this program.

Human Chorionic Gonadotropin (HCG) is the hormone that is measured to determine pregnancy. It is a glycoprotein that is secreted by the trophoblast of the developing blastocyst and later by the chorion and the placenta in pregnant women. HCG is initially detectable in the blood stream and later can be found concentrated in the urine. Women who are at least 12 days past their expected menses should collect their first morning urine sample in a small bottle and bring it to the hospital laboratory. Specimens will only be received between 8:30 a.m. and 12

If the test results is positive be advised to see the of your choice for further care. For more please contact the try.

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Published in the Wasatch Wave June 30 and July 7, 1983.

Health Board Issues Letters On State Food Rules

By JOSEPHINE ZIMMERMAN
Herald Staff Writer

Letters have gone out to all cities in the county informing them of state regulations regarding food sanitation and handling at public gatherings, including city celebrations, Dr. Joseph K. Miner, health officer, told the City-County Board of Health in its monthly meeting.

Miner said there is "very wide-spread lack of understanding of the state laws regulating food sanitation," noting that temporary food establishments such as celebration food stands must comply with state law regarding the handling of potentially hazardous foods.

Miner said Tuesday the law states that the preparation and serving of potentially hazardous foods such as meats, poultry, eggs, fish, milk, creams, custards and similar products in temporary food establishments is prohibited unless the establishment is properly licensed.

Miner noted that Utah County

approved an ordinance two years ago requiring temporary food establishments to have permits and follow state regulations.

He admitted that Salt Lake County has no such ordinance, and at the recent Arts Festival.

"Some of those people are becoming quite sophisticated in their serving. They have commercial refrigerators and commercial food preparation equipment," he noted.

He said, however, that Salt Lake County sanitarians apparently do not attempt to regulate the establishments, other than trying to keep a general oversight over them.

Only potentially hazardous foods that require very limited preparation, such as hamburgers and frankfurters, can be prepared and served. Even the hamburger patties must be prepared in a commercial food establishment and kept below 45 degrees so that all bacteria are killed.

Miner pointed out that food establishment is removal of

served in restricted closed groups such as family reunions, church gatherings, club parties, etc., are exempt from the food sanitation regulations.

Relating the regulations to the Springville celebration, Miner wrote: "At the Friday night barbecue at Memorial Park, there should have been no open serving of roast beef sandwiches, sloppy Joe sandwiches, cold slaw (creamed) and scooped ice cream."

The licensed caterer you stated was catering this barbecue does not have a license to violate these rules of food sanitation.

The only way these food items would have been permitted is if they had all been pre-prepared and pre-packaged in individual servings.

He suggested that the food might be served in the Springville Junior High School cafeteria or some other approved fixed food service establishment.

Mayor J. Brent Haymond of

Springville said Wednesday there were many errors in Dr. Miner's letter to him and the city council.

"I will answer the letter with another letter, and also plan to discuss the matter at the next Utah County Council of Government meeting," he said.

Glade Shelley, director of environmental health, said one stand at the Orem celebration changed its menu, Pleasant Grove had no fixed food service establishment, and a group in Lehi cancelled a planned barbecue.

Miner said he was also concerned about problems with the sanitary handling of ice, scones, dough, pies and other baked goods, and he recommended that all groups intending to serve food or drink at next year's celebration be informed of the regulations in advance so they can obtain temporary food service permits.

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the hamburger patty from the refrigerator and placement of it onto the heated grill, Miner declared.

Miner told the Board of Health that he had written to Mayor Brent Haymond and the Springville City Council urging them to plan ahead for next year's Art City Days celebration "so that we can avoid repeating the numerous incidents where hazardous foods were improperly served to the public."

Springville's celebration was the first of the season, so Miner notified other cities of health regulations regarding food served in temporary booths.

"Obviously an epidemic of food poisoning does not occur every time one of these laws is violated, just as a traffic fatality does not occur every time a person drives while under the influence of alcohol," he said.

However, by enforcing these laws, the influence of alcohol is kept under control, and the health of the community is protected. He suggested that the food might be served in the Springville Junior High School cafeteria or some other approved fixed food service establishment.

served in restricted closed groups such as family reunions, church gatherings, club parties, etc., are exempt from the food sanitation regulations.

Relating the regulations to the Springville celebration, Miner wrote: "At the Friday night barbecue at Memorial Park, there should have been no open serving of roast beef sandwiches, sloppy joe sandwiches, cold slaw (creamed) and scooped ice cream. The licensed caterer you stated was catering this barbecue does not have a license to violate these rules of food sanitation. The only way these food items would have been permitted is if they had all been pre-prepared and pre-packaged in individual servings."

He suggested that the food might be served in the Springville Junior High School cafeteria or some other approved fixed food service establishment.

Likewise, the Presbyterian Church in Springville would have to use an approved fixed food service establishment to prepare

and serve the roast beef sand-wiches and sloppy joes. The kitchen of their church is quite well equipped for these purposes and probably could be permitted as a fixed food service establishment should they desire. This is why we were flexible and permitted them to use the church kitchen for their serving," he wrote.

"The Springville Senior Citizen center is already an approved fixed food service establishment that can be used for these types of preparations and servings."

Miner said he was also concerned about problems with the sanitary handling of ice, scones, dough, pies and other baked goods, and he recommended that all groups intending to serve food or drink at next year's celebration be informed of the regulations in advance so they can obtain temporary food service permits from the Board of Health.

Miner, for his action in writing the city celebrations, was commended by Mayor J. Brent Haymond of serving.

Springville said Wednesday there were many errors in Dr. Miner's letter to him and the city council.

"I will answer the letter with another letter, and also plan to discuss the matter at the next Utah County Council of Government meeting," he said.

Glade Shelley, director of environmental health, said one stand at the Orem celebration changed its menu, Pleasant Grove had no problems, and a group in Lehi cancelled a planned barbecue.

Shelley said 56 permits have already been issued for Provo's July 4 celebration.

Miner noted that Utah County approved an ordinance two years ago requiring temporary food establishments to have permits and follow state regulations.

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repeating the numerous incidents where hazardous foods were improperly served to the public. Springville's celebration was the first of the season, so Miner notified other cities of health regulations regarding food served in temporary booths. Obviously an epidemic of food poisoning does not occur every time one of these laws is violated, just as a traffic fatality does not occur every time a person drives while under the influence of alcohol. However, by enforcing these laws, the influence of alcohol is kept under control, and the health of the community is protected. He suggested that the food might be served in the Springville Junior High School cafeteria or some other approved fixed food service establishment. Likewise, the Presbyterian Church in Springville would have to use an approved fixed food service establishment to prepare and serve the roast beef sandwiches and sloppy joes. The kitchen of their church is quite well equipped for these purposes and probably could be permitted as a fixed food service establishment should they desire. This is why we were flexible and permitted them to use the church kitchen for their serving. The Springville Senior Citizen center is already an approved fixed food service establishment that can be used for these types of preparations and servings. Miner said he was also concerned about problems with the sanitary handling of ice, scones, dough, pies and other baked goods, and he recommended that all groups intending to serve food or drink at next year's celebration be informed of the regulations in advance so they can obtain temporary food service permits from the Board of Health. Miner, for his action in writing the city celebrations, was commended by Mayor J. Brent Haymond of serving.

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No Shots...

No School

The second phase of the new immunization law will go into effect when school begins in August. This means that all new students, all Kindergarteners, and all Sophomores, Juniors and Seniors will not be allowed to begin school unless they are in compliance. By Aug. of 1984 all students must comply.

These are the required immunizations: 4 DPT, 3 polio, and 1 measles, 1 mumps, and 1 rubella (or 1MMR). Measles received prior to 1971 should be repeated.

A student may be exempt from this law for personal, medical, or religious reasons, but the parent must sign an exemption form.

Of 431 students in the upper 3 classes, the records are inadequate for over 300 students.

Since we need dates of immunizations, please do not assume that the records for your students are complete if you've told us they are "up-to-date!"

We would appreciate it if you would contact the county nurse early and take care of this matter so there is not a big rush in August.

Needed immunizations may be obtained from your family physician, or at the Wasatch City-County Health Department immunization clinics which are held the FIRST THURSDAY of each month in the Courthouse from 10 a.m. to 1:00 p.m.

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Managers Change at Strawberry

10 May 1983 Provo Herald

By PAT CHRISTIAN
Herald Staff Writer

Upset Strawberry Water Users Association officials say a federal agency's decision to take over management of grazing and recreational facilities at Strawberry Reservoir will hurt water users and may drive some cattlemen out of business.

The federal Bureau of Reclamation (BOR) announced Monday it has agreed to allow the U.S. Forest Service to manage \$17 million of new recreation facilities at the popular reservoir in Wasatch County.

Since 1940, the Strawberry Water Users Association, has had a contract with the BOR to man-

age grazing and recreation at the reservoir. The latest federal decision supersedes that contract.

Rex Gabbias, chief of lands and recreation for BOR, says change management has always been part of a long-range plan for an enlarged and improved Strawberry Reservoir.

The reservoir is being enlarged as part of the Central Utah Project.

"As far as we are concerned our contract was in perpetuity," said Milt Theobald, Strawberry Water Users manager.

His organization represents about 1,500 water users who mostly live and work in Utah County and use water from the Strawberry Reservoir Project.

Many members also use the land around Strawberry Reservoir for summer grazing — using long cattle drives to move cattle from Utah Valley to Strawberry Valley.

Theobald says his organization is not fighting the BOR, but is trying to negotiate with the federal agency for a decision that would compensate the water users for their losses.

"If the Forest Service takes over and the reservoir continues to rise — taking more grazing land — we will lose about 40 percent of our present grazing lands," Theobald says.

He said all talk so far about a resolution hinges on some kind of cash settlement. But he says what his members want is replacement

lands that can be used for grazing.

But Gabbias says there is no legal procedure that will allow his federal agency to provide such replacement land.

He says water users have indicated to the BOR that a large portion of a cash settlement would be taken by tax payments, and he said this is another reason the group prefers some kind of settlement based on land exchanges.

The BOR official said that there have been talks with the Forest Service about the possibility of providing Strawberry Water User's cattlemen with Forest Service grazing permits. Present federal policy make these permits almost impossible to obtain under normal circumstances.